Shani's

Function Room hire

INFORMATION BOOKLET

348 Gloucester Street, Tardale

www.shanis.nz

06 845 0489

- UPSTAIRS FUNCTION ROOM
- GREAT FOR GROUPS 30 - 100PAX
- PRIVATE BAR
- OUTDOOR DECK
- WHEELCHAIR ACCESSIBLE
- SET MENU'S
- MICROPHONE SYSTEM
- MUSIC SYSTEM

Contact:

Snedden D'Costa
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FUNCTION DETAILS

Function Date: _____

Number of guests. Adults _____ Kids _____

Guest Arrival Time: _____

Guests decorating Y/N

If Y: When does room need to be accessible to decorate from:

Date _____ Time _____

Menu Selection _____

At Shani’s we pride ourselves in delicous food freshly prepared daily. We strive to provide attentive, friendly service to make your event as stress free and memorable as possible.

We have multiple hire options to suit different types of events and functions.

Hire Options:

- Function Room hire **with Catering**
- Function Room hire **with Platters**
- **Function Room-only hire (no Catering)**
- Shani’s Rib Truck on site Catering

Our function room is shaped in an L shape.

One side of the room seats 30 - 40pax comfortably. This side of the room features the outdoor deck and bar.

The other side of the room can seat 40 - 55pax comfortably. The bathrooms are located on this side of the room & we recommend seating the bulk of guests on this side of the room when hiring the entire space.

If our function room doesn’t quite fit what you’re looking for, ask us about hiring one of our Rib Trucks to cater for your event on-site.

Function Room hire

WITH CATERING

FULL HIRE / EXCLUSIVE HIRE - GROUPS OF 45+ GUESTS

For groups of 45 or more guests, exclusive hire of the upstairs function space generally applies. This includes private use of the full area, along with access to the available facilities, including the bar, outdoor deck, microphone, and sound system.
Exclusive hire allows your group to enjoy a private and flexible space for speeches, presentations, and celebrations.

PARTIAL HIRE (GROUPS 30 - 44)

For functions of 30 to 44 guests, we generally allocate half of the upstairs function space, including access to the outdoor deck and bar area. Please note that other diners may be seated in the remaining half of the space.
If you would prefer exclusive use of the full upstairs function room for a group of this size, this may be possible for an additional charge.
Please also note that groups of 30 to 45 can be accommodated downstairs, where a deposit is not required to secure the booking.
For groups smaller than 30 guests, we are unable to guarantee upstairs seating, although we will always do our best to accommodate your request.

Use of Facilities – Partial Hire

As the function space may be shared with other diners during a partial hire booking, the microphone and sound system are unfortunately not available for use.
We kindly ask that all guests are mindful of other diners, particularly when it comes to noise levels. If you are planning a performance, speech, or haka, please let us know ahead of time so we can make other diners aware.

NO HIRE FEE'S!

When booking our function space with catering there are no additional hire-fee's (happy days!)
We do however have a minimum guest policy in place, this means that if guest attendance numbers fall too far below the confirmed numbers a charge may apply.

MINIMUM GUEST POLICY

Final guest numbers are required 3 days prior to the event.
If final guest numbers are more than 5 below the guaranteed attendance, a minimum guest charge of $45 per missing guest may apply.
We understand that coordinating large numbers of people isn't always easy. This policy helps ensure we can plan appropriately and avoid significant last-minute changes that may lead to over-prepared food and excess staffing costs.

Function Room hire
WITH CATERING

DEPOSIT

A $200 deposit is required to confirm your booking and lock in your date.
This deposit can be used toward food and beverages on the day, or refunded to you in full following the function. However, we reserve the right to use the deposit to cover any unpaid food or drink charges incurred by your guests.
Please note that cancellations made within 7 days of your function date will result in the deposit being non-refundable.

MENU'S

We offer a number of set menus for functions, giving you a simple and convenient option for catering your event. Choosing a set menu helps our kitchen get meals out to your guests more quickly, while also allowing you to budget more accurately. You'll find our available menu options on the following pages.
Alternatively, groups less than 40 guests are welcome to select a reduced menu. This is a smaller version of our regular dining menu, adapted to make service for larger groups more manageable. Please keep in mind that this option may result in longer wait times for meals than a set menu.

DECORATING

You are welcome to decorate your function space to suit your event. Please let us know in advance what time you will need access on the day for set-up and decorating. Where possible, we may also be able to allow access to the space the day before, depending on availability.
We kindly ask that walls and surfaces are left undamaged. Please keep this in mind when choosing how to attach decorations to walls and ceilings. Blue tack is fine, however sticky tape can peel paint and should be avoided. Nails or pins are not permitted.
Please note that confetti will incur a $30 cleaning fee, as it is difficult to vacuum and can easily be walked throughout the rest of the restaurant and venue.
We can also provide black tablecloths for all tables for $45.

AVAILABLE EXTRA'S

- Black Table Cloths for all tables — $45
- Self-serve Tea & Coffee Station — $3 Per person
- Portable TV Display System — $70 Set-up Fee
- Party Lights & Smoke Machine — $150 Total (including 1L smoke liquid)
- Karaoke Set-Up — $150 Total

$50 Set Menu

BREADS TO START

each guest chooses one

Baked Garlic bread

Cheesy Garlic Bread

Baked Baguette

Served with olive oil and balsamic.

MAIN MEALS

New York Strip *Upgrade to 200g Scotch Fillet (+$8)*

200g New York Strip, cooked to your liking.

Your choice of one sauce: cheese, mushroom, pepper or garlic butter.

Served with chips & garden salad

Flame Grilled Chicken

Chicken Breast cooked on the Flame-Grill.

Your choice of one sauce: cheese, mushroom, pepper or garlic butter.

Served with chips & garden salad

Panko Crumbed Chicken

Crispy, Crumbed Chicken Breast. Fried until Golden.

Your choice of one sauce: cheese, mushroom, pepper or garlic butter.

Served with chips & garden salad

Fish & Chips

Fresh daily fish crumbed & lightly fried. Home-made tartare sauce & lemon.

Served with chips & garden salad

Pasta Cannelloni (v)

Spinach & Ricotta filled pasta, topped with Napolitano & Cheese sauce, before being baked in the oven.

Served with a garden salad

DESSERT PLATTERS

To Share

Dessert platters consisting of Banoffee Cheesecake, Chocolate Brownie, Chocolate Mousse Tarts, Plum Whip Tarts, Mini Dom-Pedros (non - alcoholic)

Please alert inform us of any dietary requirements.
Nuts, Seeds, Gluten, Eggs and Dairy all hang out in the same kitchen so we are not 100% safe.

$55 Set Menu

CIABATTA

To Share

Served with hummus, tapenade, grated Parmesan and butter

+ $3 PER PERSON OPT-IN FOR INDIVIDUAL BREADS PER PERSON

MAINS

Legendary Flame Grilled Ribs

Half Rack of our famous Pork Spare Ribs (1/2kg)

Served with chips & garden salad.

New York Strip *Upgrade to 200g Scotch Fillet (+$8)*

200g New York Strip, cooked to your liking.

Your choice of one sauce: cheese, mushroom, pepper or garlic butter.

Served with chips & garden salad

Flame Grilled Chicken

Chicken Breast cooked on the Flame-Grill.

Your choice of one sauce: cheese, mushroom, pepper or garlic butter.

Served with chips & garden salad

Panko Crumbed Chicken

Crispy, Crumbed Chicken Breast. Fried until Golden.

Your choice of one sauce: cheese, mushroom, pepper or garlic butter.

Served with chips & garden salad

Fish & Chips

Fresh daily fish crumbed & lightly fried. Home-made tartare sauce & lemon.

Served with chips & garden salad

Pasta Cannelloni (v)

Spinach & Ricotta filled pasta, topped with Napolitano & Cheese sauce, before being baked in the oven.

Served with a garden salad

DESSERT

Chocolate Sundae

Choc Sauce, Whipped Cream, Crushed Nuts

Vanilla Sundae

Choc Sauce, Whipped Cream, Crushed Nuts

Chocolate Gateux

Rich Mud Cake, Chocolate Ganache, Choc Sauce, Cream & Crushed Nuts.

Golden Waffle

Golden Maple Waffle, Ice-cream, Cream, Fresh Fruit

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$75 Set Menu

CIABATTA
To Share
Served with hummus, tapenade, grated Parmesan and butter

+ $3 PER PERSON OPT-IN FOR INDIVIDUAL BREADS PER PERSON

MAIN MEALS

Legendary Flame Grilled Ribs
Full Rack of our famous Pork Spare Ribs (1kg)
Served with chips & garden salad.

New York Strip
Upgrade to 200g Scotch Fillet (+$8)

200g New York Strip, cooked to your liking.
Your choice of one sauce: cheese,
mushroom, pepper or garlic butter.
Served with chips & garden salad

Slow Roasted Lamb Shank
Honey, garlic & rosemary roasted Lamb Shank.
Served on potato mash with a side salad.

Tangy Buffalo Wings
Paprika roasted, finished off in Shani's
Buffalo sauce, sticky & tangy.(not spicy!)
Served with chips & salad.

Flame Grilled Chicken
Chicken Breast grilled over flames.
Your choice of one sauce: cheese,
mushroom, pepper or garlic butter.
Served with chips & garden salad

Panko Crumbed Chicken
Crispy, Crumbed Chicken Breast.
Fried until Golden.
Your choice of one sauce: cheese,
mushroom, pepper or garlic butter.
Served with chips & garden salad

Fish & Chips
Fresh daily fish crumbed & lightly fried.
Home-made tartare sauce & lemon.
Served with chips & garden salad

Pasta Cannelloni (v)
Spinach & Ricotta filled pasta, topped
with Napolitano & Cheese sauce,
before being baked in the oven.
Served with a garden salad

DESSERT

Chocolate Sundae
Choc Sauce, Whipped Cream, Crushed Nuts

Vanilla Sundae
Choc Sauce, Whipped Cream, Crushed Nuts

Chocolate Gateux
Rich Mud Cake, Chocolate Ganache,
Choc Sauce, Cream & Crushed Nuts.

Golden Waffle
Golden Maple Waffle, Ice-cream,
Cream, Fresh Fruit

Please alert inform us of any dietary requirements.
Nuts, Seeds, Gluten, Eggs and Dairy all hang out in the same kitchen so we are not 100% safe.

$85 Set Menu

ENTRÉE

each guest chooses one

Salt & Pepper Calamari

Golden Crumbed Mushrooms

Spicy Cajun Wings

Baked Garlic bread

Cheesy Garlic Bread

MAIN MEALS

Legendary Flame Grilled Ribs

Full Rack of our famous Pork Spare Ribs (1kg)
Served with chips & garden salad.

New York Strip

Upgrade to 200g Scotch Fillet (+$8)

200g New York Strip, cooked to your liking.
Your choice of one sauce: cheese, mushroom, pepper or garlic butter.
Served with chips & garden salad

Slow Roasted Lamb Shank

Honey, garlic & rosemary roasted Lamb Shank.
Served on potato mash with a side salad.

Tangy Buffalo Wings

Paprika roasted, finished off in Shani's Buffalo sauce, sticky & tangy.(not spicy!)
Served with chips & salad.

Flame Grilled Chicken

Chicken Breast grilled over flames.
Your choice of one sauce: cheese, mushroom, pepper or garlic butter.
Served with chips & garden salad

Panko Crumbed Chicken

Crispy, Crumbed Chicken Breast.
Fried until Golden.
Your choice of one sauce: cheese, mushroom, pepper or garlic butter.
Served with chips & garden salad

Fish & Chips

Fresh daily fish crumbed & lightly fried.
Home-made tartare sauce & lemon.
Served with chips & garden salad

Pasta Cannelloni (v)

Spinach & Ricotta filled pasta, topped with Napolitano & Cheese sauce, before being baked in the oven.
Served with a garden salad

DESSERT

Chocolate Sundae

Choc Sauce, Whipped Cream, Crushed Nuts

Vanilla Sundae

Choc Sauce, Whipped Cream, Crushed Nuts

Chocolate Gateux

Rich Mud Cake, Chocolate Ganache, Choc Sauce, Cream & Crushed Nuts.

Golden Waffle

Golden Maple Waffle, Ice-cream, Cream, Fresh Fruit

Please alert inform us of any dietary requirements.
Nuts, Seeds, Gluten, Eggs and Dairy all hang out in the same kitchen so we are not 100% safe.

Shani's KIDS MENU

For kids 12 & under

PRICE INCLUDES MEAL + JUICE + SUNDAE

Please alert us of any dietary requirements or allergies as not all ingredients are listed

MEALS

KIDS FLAME GRILLED RIBS $24
Kids portion of our legendary pork spare ribs & chips

JUNIOR STEAK $22
Kids Steak grilled to preffered temp. Served with chips

MAC 'N' CHEESE $19.5
Creamy, cheesy home-made mac n cheese with bacon. Served with chips.

BEEF CHEESE BURGER $19.5
Home-made beef patty, pink sauce, salad, dressing & cheese + chips

GRILLED CHICKEN BURGER $19.5
Grilled Chicken, pink sauce, salad, dressing & cheese + chips

KIDS BACON BURGER $19.5
Grilled Bacon, pink sauce, salad, dressing & cheese + chips

HOME-MADE CHICKEN NUGGETS $19.5
Freshly Crumbed Chicken pieces + chips.

FUSH 'N' CHUPS $20
Fish crumbed to order. Served with chips

HOT DOG ON A STICK $16
Classic battered sausage on a stick. Served with chips & tomato sauce

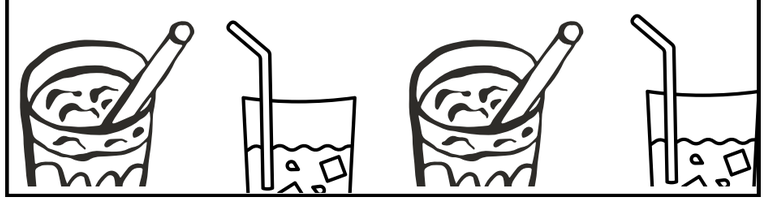
DRINKS

FRUIT JUICE
apple, orange, cranberry, pineapple
One juice included in price of meal.

FIZZY
coke, coke no sugar, sprite, l&p, rasp coke, rasp sprite
Upgrade to fizzy +$2.5

BERRY SLUSHY
Upgrade to slushy +$3

MILKSHAKES
chocolate, vanilla, strawberry, banana, lime
Upgrade to Milkshake +$3.5



DESSERTS

Included in price of kids meal

Sundae's topped with Choc Sauce & Sprinkles

CHOCOLATE ICE-CREAM SUNDAE
VANILLA ICE-CREAM SUNDAE
BROWNIE SUNDAE WITH VANILLA ICE-CREAM
Allergen Warning: Brownie Contains Walnuts

Function Room hire

WITH PLATTERS

For those wanting a more casual, stand-up style event rather than a seated meal, we offer platter-style functions upstairs.

UP TO 50 STANDING GUESTS

For **partial hire** of the upstairs function space, including the deck and bar area, a minimum spend of $2,000 applies. This option can accommodate up to 50 guests for a standing-style event. Please note this is not a seated capacity, and other diners may be using the remaining half of the space.

As the room may be shared, use of the microphone and sound system is not available. We also ask that your group is respectful of other diners, particularly in regard to noise levels. If you are planning any speeches, performances, or a haka, please let us know in advance so we can make other diners aware.

UP TO 100 STANDING GUESTS

Fo**r exclusive hire of the full upstairs** function space, a minimum spend of $4,000 applies. This option can accommodate up to 100 guests for a standing-style event. Please note this is also a standing capacity rather than seated.

This includes private use of the room and full use of the available facilities, including the microphone and sound system. This option is ideal for larger platter-style events.

DEPOSIT

A $200 deposit is required to confirm your booking and lock in your date.
This deposit can be used toward food and beverages on the day, or refunded to you in full following the function. However, we reserve the right to use the deposit to cover any unpaid food or drink charges incurred by your guests.
Please note that cancellations made within 7 days of your function date will result in the deposit being non-refundable.
Platters need to be pre-ordered and paid for before the day. Extra platters may be organised on the date on request.

AVAILABLE EXTRA'S

• Black Table Cloths for all tables	$45
• Self-serve Tea & Coffee Station	$3 Per person
• Portable TV Display System	$70 Set-up Fee
• Party Lights & Smoke Machine	$150 Total (including 1L smoke liquid)
• Karaoke Set-Up	$150 Total

SEE NEXT PAGE FOR PLATTER OPTIONS

PLATTER OPTIONS

SOUTHERN BBQ PLATTER (serves 8–10)

2kg Flame Grilled Pork Ribs
Cajun Chicken Wings (gf*)
Pulled Lamb Loaded Fries (gf*)
Jalapeno Poppers (v)
Cheesy Garlic Bread (v)
Onion Rings (v)
Dipping Sauces

$195 + GST

MIXED PLATTER (serves 8–10)

Flame Grilled Mini Beef Meatballs
Home-made chicken nuggets
Cheesy Garlic Bread (v)
Jalapeno Poppers (v)
Curly Fries (v)
Grilled Chicken Strips (gf*)
Dipping Sauces

$175 + GST

MINI SLIDER PLATTER (16 sliders, serves 8 - 10)

Mini sliders served with a mountain of curly fries.

Choose one filling:

- pulled pork, slaw & bbq sauce
- grilled chicken, lettuce & aioli
- crumbed chicken, slaw & garlic aioli

$130 + GST

DESSERT PLATTER (serves 5)

5 Choc Mousse Tartlets
5 Plum Whip Tartlets
5 Banoffee Cheesecake Bites
5 Brownie Bites

$50 + GST

Function Room hire

NO CATERING (ROOM ONLY)

For those wishing to hire the function space without catering, this option is available during off-peak times only.

Available times:
Tuesday: from 4:00pm
Wednesday: 11:00am – 4:00pm
Thursday: from 11:00am onwards
Friday: 11:00am – 3:00pm
Sunday: from 11:00am onwards

Venue hire includes exclusive use of the full upstairs function space, outdoor deck, air conditioning/heating, sound system, and bar access if required.
Hire fee: $150 per hour
Minimum booking: 2 hours
Cleaning fee: $100
All venue hire bookings are subject to availability and must be arranged in advance.

As we are a licensed venue, guests are not permitted to bring their own food or drinks into the function space unless prior approval has been given by management.

DEPOSIT

A $200 deposit is required to confirm your booking and lock in your date.
This deposit can be used toward food and beverages on the day, or refunded to you in full following the function. However, we reserve the right to use the deposit to cover any unpaid food or drink charges incurred by your guests.
Please note that cancellations made within 7 days of your function date will result in the deposit being non-refundable.

AVAILABLE EXTRA'S

• Black Table Cloths for all tables	$45
• Self-serve Tea & Coffee Station	$3 Per person
• Portable TV Display System	$70 Set-up Fee
• Party Lights & Smoke Machine	$150 Total (including 1L smoke liquid)
• Karaoke Set-Up	$150 Total